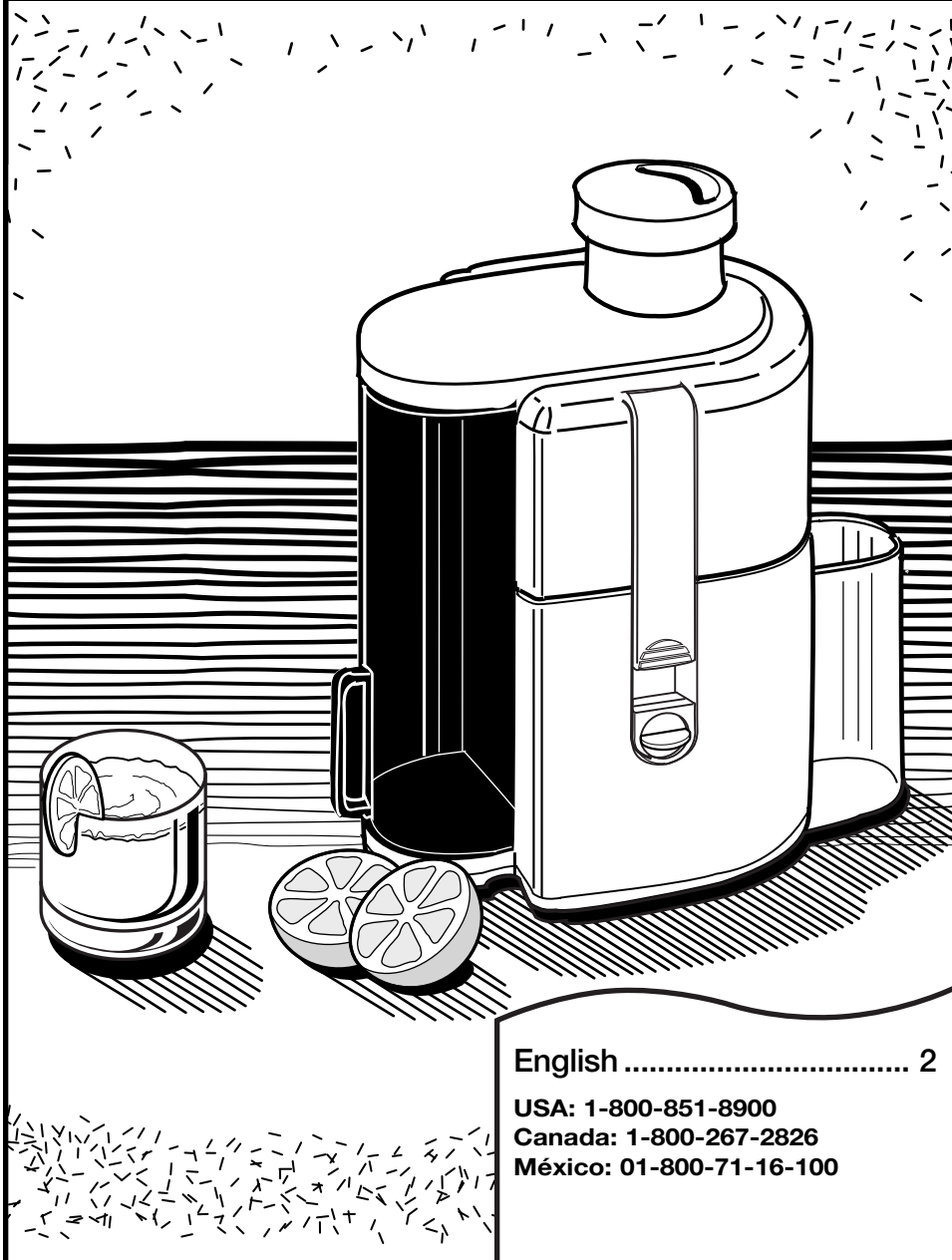


Hamilton Beach®

Use & Care for Juice Extractor



English 2

USA: 1-800-851-8900

Canada: 1-800-267-2826

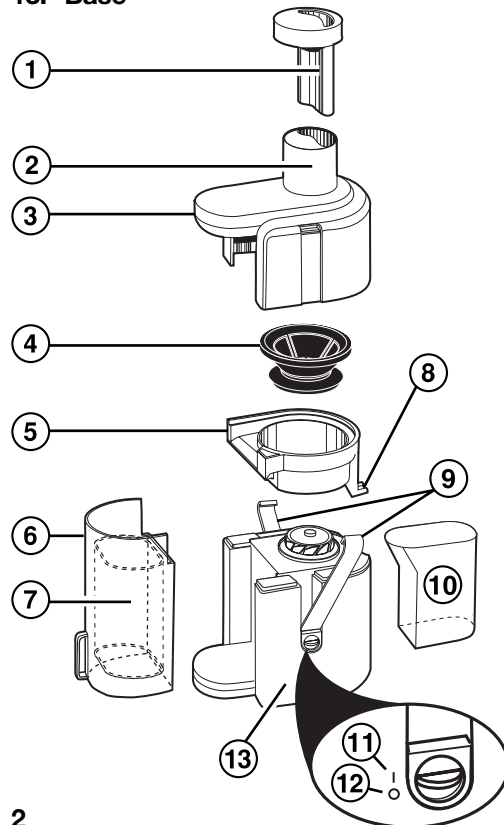
México: 01-800-71-16-100

840095400

English

To Disassemble: Pull out pulp bin. Remove juice container packed inside pulp bin. Unlock both safety latches by pulling out bottom of latch. Remove cover, then lift up separator with cutter/strainer.

1. Food Pusher
2. Food Chute
3. Cover
4. Cutter/Strainer
5. Separator
6. Pulp Bin
7. Juice Container stored in Pulp Bin
8. Juice Spout
9. Safety Latches
10. Juice Container
11. On position ☐
12. Off position ☐
13. Base



IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should be observed, including the following:

1. Read all instructions.
2. To protect against risk of electrical shock, do not immerse cord, plug, or motor base in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug cord from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contacting moving parts. Keep fingers out of food chute.
6. Always make sure juice extractor cover is clamped securely in place before motor is turned on. Do not unfasten cover latches while juice extractor is in operation.
7. Never operate without pulp bin in place.
8. Be sure to turn switch to OFF position after each use of your juice extractor. Make sure the motor stops completely before disassembling.
9. Do not put fingers or other objects into the juice extractor food chute while it is in operation. Never feed food by hand – always use the food pusher. If food becomes lodged in the opening, use food pusher to push it down. When this method is not possible, turn the motor off and disassemble juicer to remove the remaining food.
10. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Call our toll-free customer service number for information on examination, electrical repair, mechanical repair or adjustment.
11. The use of attachments not recommended or sold by Hamilton Beach/Proctor-Silex, Inc. may cause fire, electric shock, or injury.
12. Do not use outdoors.
13. Do not let cord hang over edge of table or counter, or touch hot surfaces, including stove.
14. Do not leave juice extractor unattended while it is operating.
15. Blades are sharp; handle carefully.
16. Keep hair and clothing, as well as spatulas and other utensils, away from food chute during operation to prevent the possibility of severe injury to persons and/or damage to the appliance.
17. The cutter/strainer is a very delicate screen not covered under the warranty. Do not wash in an automatic dishwasher. If bent or damaged, do not use, as it could break into small pieces and cause personal injury and/or damage the appliance. Call our toll-free customer service number to order a new cutter/strainer.

SAVE THESE INSTRUCTIONS!

Consumer Safety Information

This appliance is intended for household use only.

To avoid an electrical circuit overload, do not use another high wattage appliance on the same circuit with your juice extractor.

This appliance is equipped with a polarized plug. This type of plug has one blade wider than the other. The plug will fit into an electrical outlet only one way. This is a safety feature intended to help reduce the risk of electrical shock. If you are unable to insert the plug into the outlet, try reversing the plug. If the plug should still fail to fit, contact a qualified electrician to replace the obsolete outlet. Do not attempt to defeat the safety purpose of the polarized plug by modifying the plug in any way.

The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in, or tripping over a longer cord. If a longer cord is necessary an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of the juice extractor. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or accidentally tripped over.

continued on next page

Consumer Safety Information (continued)

⚠ WARNING

To reduce risk of personal injury and/or damage to your juice extractor:

- Never wash cutter/strainer or other removable parts in a dishwasher.
- Always inspect cutter/strainer before each use.
- Do not use a cracked, bent or damaged cutter/strainer.

IMPORTANT INFORMATION: The cutter/strainer is a very delicate screen subject to wear, and therefore is not covered under warranty. Call our toll-free customer service number to order a new cutter/strainer.

Before First Use

After unpacking the juice extractor, wash everything except the base in warm, soapy water. Rinse and dry immediately. Never immerse the base in water; wipe it with a damp sponge.

How to Assemble

Read and follow instructions above in “Before First Use.”

1. Place separator on top of base as shown on page 2.
2. Place cutter/strainer into separator and gently push until firmly in place. Once in place, the cutter/strainer should spin easily.
3. Place cover on top of separator and cutter/strainer.
4. Position the top of both safety latches in place, then push in at bottom to lock. Lock both sides. **DO NOT OPERATE UNIT UNTIL SAFETY LATCHES ARE LOCKED.**
5. Place pulp bin in place. Slide top in first, then bottom, and snap into place.
6. Place juice container in position, under juice spout.

How to Use

1. For more information, see “Fruit & Vegetable Preparation.”
2. Cut food into pieces to fit the food chute.
3. Plug cord into 120 volt AC outlet.
4. Be sure juice container and pulp bin are in place.
5. Push switch up to turn on. The unit will not turn on until safety latches have been closed.
6. Place food in food chute and press lightly with food pusher. Never use fingers as a food pusher. Food should be placed in food chute only when unit is operating. Food can be continuously placed in food chute without having to turn unit off.
7. When juicing is completed, or when pulp bin or juice container need to be emptied, turn unit off and unplug from outlet. Immediately wash cutter/strainer according to instructions.

Important Information

- The juice extractor is manufactured for NORMAL HOUSEHOLD USE. If you have large quantities, such as 10 pounds or more, process in small batches, allowing motor to cool between uses.
- When juicing CARROTS, DO NOT PACK food chute. Place carrots in food chute one by one, and use gentle pressure.
- DO NOT OVERLOAD THE FOOD CHUTE. For best results, simply drop food pieces, one at a time, into chute. Gently and slowly press with food pusher. This will extract the maximum amount of juice.
- If the juice extractor SEEMS TO STRUGGLE or slow down, turn the unit OFF and unplug. Thoroughly wash the cutter/strainer according to instructions. Reassemble and continue juicing.

Fruit & Vegetable Preparation

Wash fruits and vegetables thoroughly. Remove pits, stones, and large seeds from apricots, cherries, peaches, plums, etc. Peel thick-skinned fruits and vegetables such as oranges, lemons, grapefruit, tangerines, watermelons, pineapples and winter squash.

Juicing Tips & Techniques

- Juicing avocados or bananas produces a puree rather than a juice.
- Form leafy vegetables into compact balls or rolls before inserting into food chute.
- One pound of raw produce usually yields one cup (8 ounces) of juice.
- When working with large quantities of fruits and vegetables, be sure to stop unit to empty pulp bin as it begins to fill. The cutter/strainer should also be cleaned, as the extraction will decrease considerably.
- If you desire a clear juice, filter juice through layers of cheesecloth or a coffee filter. This will also remove any foam which results during juicing.
- To keep juices from discoloring during storage, add a few teaspoons of lemon juice or ascorbic acid powder.
- Serve juices immediately, as the flavor and nutrient content decreases rapidly when juices are stored. If it is necessary to juice fruits and vegetables some time before serving, cover container tightly and refrigerate. Do not store for more than 24 hours.
- The flavor, color, and consistency of freshly juiced fruits will be different from canned juices.
- Substitute fruit or vegetable juices for stock or water in cooking.
- Some pulp remaining in juice is normal. It increases the juice's flavor and nutritive value.
- Potato juice can be used in place of cornstarch or flour as a thickening agent in gravies and soups.
- Vegetable juice mixed with carrot juice will produce a sweeter vegetable flavor.
- Freeze vegetable pulp for use in making soups.
- The softer the texture of a fruit or vegetable, the thicker the juice produced. Apricots, peaches, pears, melons, and strawberries are soft textured fruits. The juice that is extracted from these fruits is very thick and is known as nectar. It is best to combine these juices with thinner juices, such as carrot, apple, etc. Beet greens, parsley, spinach, and watercress yield very rich and thick juices. They are very strong-flavored and taste best when combined with other fruits and vegetables.

Caring For Your Juicer

To prolong the life of the juice extractor, it is recommended that all washable parts be washed immediately after use.

The cutter/strainer is a very delicate screen not covered under the warranty. Do not wash in an automatic dishwasher. If bent or damaged, do not use, as it could break into small pieces and cause personal injury and/or damage the appliance. Call the toll-free customer service number to order a new cutter/stainer.

1. Turn OFF and unplug from electrical outlet.
2. Empty pulp bin and juice container.
3. Unlock safety latches. Remove cover. Remove separator with cutter/strainer immediately after using. Do not let food dry and harden on the cutter/ strainer. For hard to remove particles, use a plastic bristle brush or toothbrush.
4. Wash food pusher, cover, cutter/strainer, separator, pulp bin, and juice container in hot, soapy water. The cutter/strainer teeth are sharp; handle carefully. Rinse, dry, and reassemble for storage.
5. Some foods may stain plastic parts. Make a paste of baking soda and water and rub on stained area with a damp cloth. Rinse and dry. DO NOT WASH IN DISHWASHER.
6. Wipe outside of base with damp cloth.

Customer Service

Call our toll-free customer service numbers. Please note the model, series, and type number located on the bottom of the juice extractor, or have the unit close by. This will help us answer your question.

LIMITED WARRANTY

This product is warranted to be free from defects in material and workmanship for a period of two (2) years for Hamilton Beach Portfolio products or one (1) year for Hamilton Beach products from the date of original purchase, except as noted below. During this period, we will repair or replace this product, at our option, at no cost. THE FOREGOING WARRANTY IS IN LIEU OF ANY OTHER WARRANTY, WHETHER EXPRESS OR IMPLIED, WRITTEN OR ORAL INCLUDING ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. ANY LIABILITY IS EXPRESSLY LIMITED TO AN AMOUNT EQUAL TO THE PURCHASE PRICE PAID, AND ALL CLAIMS FOR SPECIAL, INCIDENTAL AND CONSEQUENTIAL DAMAGES ARE HEREBY EXCLUDED. There is no warranty with respect to the following, which may be supplied with this product: glass parts, glass containers, cutter/strainer, blades, and/or agitators. This warranty extends only to the original consumer purchaser and does not cover a defect resulting from abuse, misuse, neglect, use for commercial purposes, or any use not in conformity with the printed directions. This warranty gives you specific legal rights, and you may also have other legal rights which vary from state to state, or province to province. Some states or provinces do not allow limitations on implied warranties or special, incidental or consequential damages, so the foregoing limitations may not apply to you.

If you have a claim under this warranty, DO NOT RETURN THE APPLIANCE TO THE STORE! Please call our CUSTOMER SERVICE NUMBER. (For faster service please have model, series, and type numbers ready for operator to assist you.)

CUSTOMER SERVICE NUMBERS

In the U.S. 1-800-851-8900

In Canada 1-800-267-2826

Web site address: www.hamiltonbeach.com

KEEP THESE NUMBERS FOR FUTURE REFERENCE!

Recipes

The following drink recipes yield a single serving of 6 to 10 ounces.

Red Tango

½ cup cranberries
2 tangerines
½ teaspoon sugar
Juice cranberries, then tangerines.
Add sugar to juice.

Sweet Cranberry Zing

¼-inch slice fresh ginger
½ cup cranberries
1½ cups seedless white grapes
Sugar to taste
Juice ginger first, then cranberries, then grapes. Add sugar to juice if needed.

Autumn Zing

⅛-inch slice fresh ginger
2 whole carrots
½ apple
Juice ginger first, then carrots, then apple.

Tropical Morning

2 oranges
¼ fresh pineapple
Juice oranges and pineapple.

Mango Pineapple Zing

¼-inch slice fresh ginger
½ mango
¼ fresh pineapple
Juice ginger first, then mango, then pineapple.

Cranberry Breeze

½ cup cranberries
1 apple
1 cup seedless white grapes
Juice cranberries first, then apple and grapes.

Kiwi Surprise

1 kiwi fruit, not peeled
¼ lime
1½ cup seedless white grapes
Sugar to taste
Juice kiwi first, then lime and grapes.
Add sugar to juice if needed.

Dawn Delight

½ beet
1 celery stalk
1 apple
Juice beet first, then celery and apple.

Paradise Sunrise

½ mango
1 cup strawberries
½ cup white grapes
Juice mango first, then strawberries and grapes.

Melon Delight

⅛ honeydew melon
¼ cantaloupe
¼ cup white grapes
Juice honeydew first, then cantaloupe and grapes.

Sweet Banana Delight

½ banana
1½ apples
1 teaspoon honey
Juice banana first, then apple. Add honey to juice.

Berry Blitz

½ cup cranberries
½ cup raspberries
½ cup strawberries
½ cup white grapes
1 teaspoon honey

Juice cranberries first, then raspberries, strawberries, and grapes. Add honey to juice.

Cinnamon Special

2 apples
Cinnamon

Slice apples. Generously sprinkle with cinnamon and push slices through juicer.

Banana Citrus Surprise

½ banana
1 tangerine
½ cup white grapes

Juice banana first, then tangerine and grapes.

Veggie Patch

¼ small head cabbage
1 celery stalk
1 apple

Juice cabbage first, then celery and apple.

Tomato Zest

½ small clove garlic
¼ green pepper
1 celery stalk
1 large tomato

Juice garlic and green pepper first, then celery and tomato.

Orange Zing

3 oranges
⅛-inch slice fresh ginger
Juice oranges with ginger slice.

Garden Glory

¼ small head cabbage
1-2 fresh basil leaves
1 stalk broccoli (3-4 flowerets with stalk)
1 celery stalk
1 apple

Juice cabbage and basil first, then broccoli, celery, and apple.

Apple Tang

1 apple
1 tangerine

Juice apple then tangerine.

Hot Veggie Delight

2 broccoli flowerets with stalk
¼ green pepper
1 carrot
1 celery stalk
1 tomato

Tabasco sauce to taste

Juice broccoli and green pepper first, then carrot, celery and tomato. Add Tabasco sauce.

Summer Concentrate Mix

½ cup raspberries
1 lemon
1 lime
1 tablespoon sugar
Sparkling water

Juice raspberries first, then lemon and lime. Add sugar to juice. Mix with sparkling water (1½ tablespoons concentrate to 8 ounces sparkling water.) **Makes 16 tablespoons concentrate or 10 servings.**

Lemonberry Concentrate Mix

1 cup strawberries
2 lemons
Sugar
Sparkling water

Juice strawberries first, then lemons. Add sugar to juice. Mix with sparkling water. (1½ tablespoons concentrate to 8 ounces sparkling water.)

Makes 16 tablespoons concentrate or 10 servings.

Carrot Cake

5 to 8 carrots, or enough to produce
1½ cups carrot pulp and ½ cup
carrot juice
1 cup flour
1½ teaspoons baking powder
½ teaspoon cinnamon
½ teaspoon salt
2 eggs
1 cup granulated sugar
¾ cup salad oil
2 teaspoons vanilla
½ cup chopped nuts
Confectioners sugar

Preheat oven to 350°F. Process carrots in juice extractor. Measure and set aside 1½ cups pulp and ½ cup juice. Mix flour, baking powder, cinnamon and salt together, set aside. Combine eggs, sugar and salad oil in medium size bowl. Add flour mixture alternately with pulp and carrot juice. Add vanilla and chopped nuts; stir to combine. Pour into well greased 9-inch baking pan; bake 35 to 40 minutes. After cake cools sprinkle with confectioners sugar.

Green Pepper Relish

8 green peppers, seeded
3 medium onions, peeled
½ cup sugar
1 teaspoon salt
1½ cup white vinegar
½ teaspoon celery salt

Process peppers and onions in juice extractor. Combine juices and pulps in saucepan. Bring to boiling point. Drain. Add remaining ingredients; mix. Bring to a boil and cook 10 minutes. Pack jars and seal. **Makes 3 pints.**

Strawberry Jelly

4 cups strawberry juice (approximately
3 quarts berries)
6 cups granulated sugar
1 bottle liquid pectin

Process strawberries in juice extractor. Combine juice and sugar in 4 quart utensil. Place on high heat and, stirring constantly, bring to a full rolling boil that cannot be stirred down. Add pectin and heat again to a full rolling boil; boil for 1 minute. Remove from heat, skim off foam quickly. Ladle syrup into hot, sterilized jars. Cover at once with ⅛ inch layer hot paraffin.

Makes 8 to 9 eight-ounce jars of jelly.

Vegetable Cocktail

8 medium tomatoes
1 lemon, peeled
1 stalk celery
1 medium carrot
1 slice of onion
1 teaspoon Worcestershire
½ teaspoon salt

Process fruit and vegetables. Stir in seasonings. **Makes 3 cups.**

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